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COMMUNITY SCHOOL LUNCH NEWS

MAY 1945

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U.S. DEPARTMENT OF AGRICULTURE

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This will be the last issue of the news sheet for this year.Planning for Next Year

Now is the time to plan for renovation and improvements for next year. Plan to make changes in location of equipment and tools in order that labor may be used to a better advantage another year.

Paint walls and surfaces that need it.

Leave all utensils, tools, and equipment clean and covered.

Metal surfaces such as stoves and cast iron equipment should be thoroughly cleaned and covered with a film of oil so that they will not rust during the vacation period.

Store rooms should be left in order. All food materials which will not keep over the summer months should be used up before the school lunch closes.

Staple foods which can be kept over the summer without danger of spoilage or infestation with weavils, bugs, and other insects should be put into tightly covered air tight cans.

Crumbs and scraps of food left around will mean future trouble with roaches, mice, and other pests. If roaches are prevalent now, roach powder should be sprinkled in cracks around water and sewage pipes. These powders are poisonous and so should not be put out until the school lunch has been closed.

Take inventory of food supplies left on hand.

Plan Your Garden and Canning Together

For your information we are quoting a recent communication:

"Home Processed Foods of Schools

"It has been called to our attention by the War Food Administration that boards in some areas are not following the provisions of Section 28.9.

"The schools are being charged with the total point value of home processed foods that they use in accordance with Section 28.9, instead of being charged with 10 percent or less of their processed food allotments for each item that they use.

